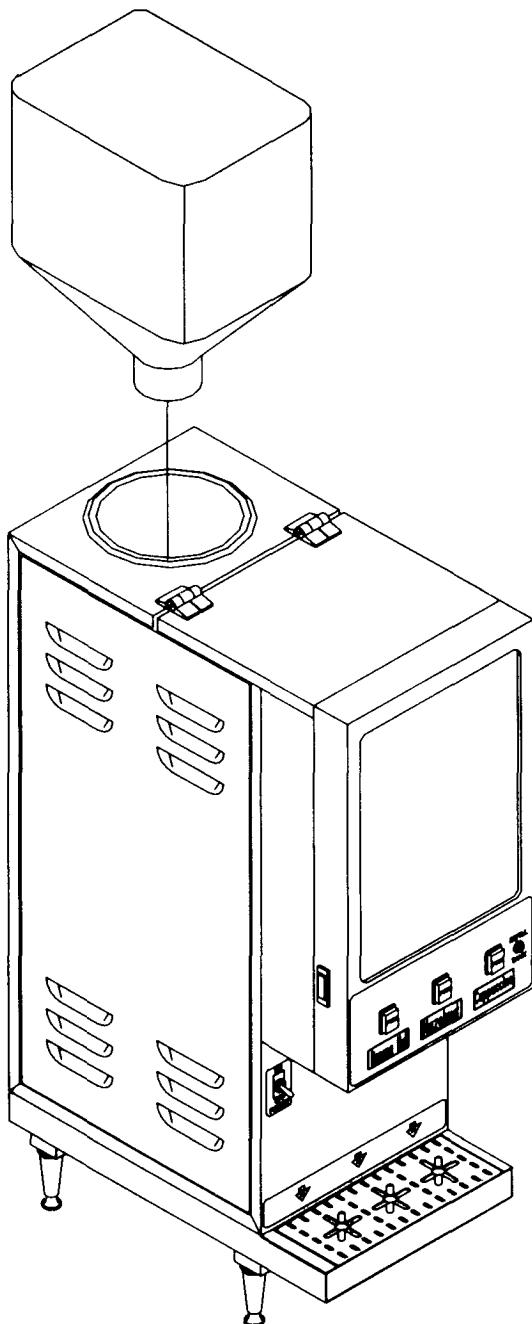


# CAPPUCCINO, COFFEE, and SOUP DISPENSERS



## GB POUROVER models:

- GB1P
- GB2P
- GB3P
- GB4P

## **OPERATION MANUAL**

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**Cecilware sells value... Worldwide**

45-05 20th Avenue, Long Island City, NY 11105

• 718-932-1414

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## Electrical Specifications

Model No.	Volts	Phase	Hz	Watts	Number of Heaters	Amps	Receptacle Nema No.	Circuit Breaker
GB1P, GB2P, GB3P	120V	1	60	1.8KW	1	15	5-15R	15A
GB1P, GB2P, GB3P, GB4P	120/240V 240	1 1	50/60 50/60	3.0KW 3.0KW	1 1	15 15	L14-20R** L6-20R	20A 20A

**120V, 1.8 KW, 15A, Nema 5-15R standard on ail models; 3.0 KW, 120/240V units available**

\*\* 120/240V, 3 pole, 4 wire grounding type Twist-Plug Receptacle.

For 240V units. Use L6-20R, 2 pole, 3 Wire Twist-Plug Receptacle. For Wiring, refer to Wiring Diagrams.

See Electrical Data Label attached to the back of the unit for proper voltages, breaker sizes and electrical outlet requirements for each model number listed.

## Mechanical Specifications

Model#	No. of Hoppers	Hopper Capacity (lb.)	Width (in.)	Dept. (in.)	Height (in.)	Tank (gal.)	Burst Capacity	Lit Display Area (W x H) sq. in	Ship Weight (lb.)
GB1P-LD	1	4 lb.	8.5	22	31.5	1.5	15	(7X13)91	70
GB2P-LD	2	4 lb.	8.5	22	31.5	1.5	15	(7X13)91	75
GB3P-LD	3	4 lb.	11	22	31.5	2	22	(9.5X13) 123.5	90
GB4P-LD	4	4 lb.	14.125	22	31.5	4.5	45	(12.375X13) 123.5	100

**Height: Add an additional 4" when installing with 4" legs.**

**Add an additional 14" min for water bottle and additional height space to invert bottle over the top.**

**\*Burst Capacities - Max. number of drinks dispensable with available hot water - based on 6 oz. cups.**

**\*\* Add 2" for line cord and valve fitting clearance.**

**Plumbing: 1/4" water line required.**

## **START UP INSTRUCTIONS FOR GB POUROVER CAPPUCINO DISPENSER (see illustration 9-3 for clarification)**

### **I. INSTALLATION INSTRUCTIONS**

This equipment is to be installed to comply with the applicable Federal, State, or local plumbing codes having jurisdiction.

In addition:

1. A quick disconnect water connection or enough extra coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. An approved back flow prevention device, such as a double check valve to be installed between the machine and the water supply.

The GB beverage dispenser is equipped with a 1/4" Flare Water Inlet Fitting which is located on the left side in the back of the base (when looking at the machine from the front).

**HIGHLY RECOMMENDED:** A WATER SHUT-OFF VALVE and A WATER FILTER, preferably a combination Charcoal/ Phosphate Filter, to remove odors and inhibit lime and scale build up in the machine.

Note: In areas with extremely hard water, a water softener must be installed in order to prevent a malfunctioning of the equipment and in order not to void the warranty.

After the machine has been unpacked and placed on a counter, pull out the stainless steel drip tray. It should contain the following: A Set of 4 Adjustable Leveling Legs & Water Inlet Fitting.

Connect the 1/4" dia. copper waterline to the 1/4" flare water inlet fitting of the valve.

**Caution: Do not plug into power outlet yet.**

**Make sure the Heater Switch is OFF (Toggle Down) (see below door).**

### **II. PRIMING- MANUAL/BOTTLE POUROVER - Water Selection Switch -Toggle Up (See Back Panel)**

1. Do NOT plug into power outlet yet.
2. Make sure Heater Switch is in the OFF position.
3. Fill reservoir tank (top) with 2 gallons of water, wait about 3 minutes for water to fill Heating Tank below. Refill Top Reservoir Tank with another 2 gallons of water.

The unit will NOT dispense unless the Top Reservoir Tank is at least 1/2 full. **So keep Reservoir Tank full.**

**Note: The unit has a Float-low water cutout switch (item 2, 111. h-1) inside the Reservoir Tank, which stops the machine from dispensing when the Reservoir Tank is empty.**

4. Plug into power outlet.
5. Turn Heater Switch ON.
6. Allow 10 to 15 minutes for water to reach dispense temperature of 185°F. Heater Indicator Light (red) goes ON when heater is on (see lower front panel).
7. Fill hopper with product.
8. Place cup under dispenser.
9. Push and hold Dispense Button (green) until water flows from mixing chamber.
10. Machine is primed and ready to go.

### **III. PRIMING - AUTOFILL - Water Selection Switch - Toggle Down (See Back Panel)**

1. Plug into power outlet.
2. Turn Heater Switch ON.
3. Allow 10 to 15 minutes for water to reach dispense temperature of 185°F. Heater Indicator Light (red) goes ON when heater is on (see lower front panel).
4. Fill hopper with product.
5. Place cup under dispenser.
6. Push and hold Dispense Button (green) until water flows from mixing chamber
7. Machine is primed and ready to go.

### **IV. POUROVER-PORTABLE BOTTLE OPERATION (Water Selection Switch - toggle UP) UNIT CAN BE OPERATED WITH A**

**3 GALLONS CAPACITY FRESH WATER BOTTLE. TO OPERATE WITH PORTABLE BOTTLE, proceed AS FOLLOWS:**

1. Remove Reservoir Tank Cover.
2. Make sure that Reservoir Tank is only 1/2 full or empty, to prevent water spillage. To remove excess water push dispense button.
3. Fill bottle with water.
4. Invert bottle into reservoir tank in one motion to minimize spillage.
5. Remove and refill bottle when "REFILL" light is ON.

**NOTE: REFILL LIGHT, ON THE FRONT DOOR PANEL, WILL GO ON, WHICH INDICATES THAT THE WATER TANK MUST BE REFILLED. WHEN REFILL LIGHT GOES ON, THE UNIT WILL NOT DISPENSE UNTIL TANK IS FILLED WITH WATER. REFILLING WITH HOT TAP WATER WILL SHORTEN HEAT UP TIME.**

### **V. NORMAL OPERATION (POUROVER AND AUTOREFILL)**

1. Place a **6 oz.** or larger cup under the left dispense nozzle, then press and hold the left dispense switch for 6 seconds. The machine will dispense water at the rate of 1 oz. per second. Repeat it several times to check for consistent output.
2. While the tank is heating up, remove the hopper, load with product and reposition it back in the machine. When Ready Light goes ON, the tank has reached its brew temperature and the machine is ready to begin dispensing the first cup of Cappuccino.

### **VI. WATER FLOW ADJUSTMENTS**

THE UNIT IS FACTORY ADJUSTED TO DISPENSE WATER AT THE RATE OF 4 oz/sec. TO INCREASE OR DECREASE FLOW, PROCEED AS FOLLOWS:

1. Remove Left side panel and locate Dispense Valve mounted on tank, with Flow Adjuster facing up, underneath cold water reservoir.
2. Locate Flow Adjustment Screw (white) on Dispense Valve. Use Allan Key to reach Flow Adjuster.
3. Rotate Adjustment Screw Counterclockwise to **INCREASE** flow rate.
4. Rotate Clockwise to **DECREASE** flow rate.

**When making adjustments, do not adjust by more than 1/4 turn at a time, without checking output flow or drink strength (ratio of water to powder).**

## DRINK STRENGTH ADJUSTMENT - Adjusting the AUGER SPEED or the WATER FLOW RATE ON DISPENSE VALVE.

### I. UNITS WITH FIXED SPEED AUGER MOTORS-AC [CD150] • Fixed Auger Speed [95 RPM] and dispenses powder at a constant fixed rate.

Drink Strength adjustments can be made by **adjusting the water flow rate on the Water Dispense Valves**. [See ILL. C]

1. Remove Hoppers to access the Dispense Valve, located behind the hoppers.

2. Locate Flow Adjustment Screw on Dispense Valve. (See illustration C)

3. Rotate adjustment screw Counterclockwise to INCREASE Flow Rate, Clockwise to DECREASE Flow Rate.

(Note: the water flow rate should not exceed 1 to 1.3 oz./sec.)

Do not turn Adjustment Key more than 1/4 turn at a time without checking drink strength (ratio of water to powder).

### II. UNITS WITH VARIABLE SPEED AUGER MOTORS-DO [CD151] • Variable Auger Speed [10 to 130 RPM] →

Drink or Product Strength adjustments can be made by **adjusting the Auger Motor RPM [knob on inside door panel]**, which controls the amount of product being dispensed [gram throw]. The gram throw is factory preset at 7. Because the consistency of each product varies, the customer can set the desired gram throw for each hopper.



## DRINK SIZE ADJUSTMENT

a. **MANUAL MACHINES:** Hold down the Dispense Button until desired amount is dispensed.

### b. **AUTOMATIC MACHINES WITH TIMER L493A ON INSIDE DOOR PANEL NOT PROGRAMMABLE] & SPEED CONTROL BOARD L556A →**

To increase the volume, turn the dial to the next increment. [0-1 is equivalent to 2 sec.]

### c. **AUTOMATIC MACHINES WITH PROGRAMMABLE "TEACH ME"-TIMERS [L576A OR L582A]:**

These units do not have a cup size adjustment knob inside the door, since the timer is programmable from the dispense button.

## PROGRAMMING INSTRUCTIONS FOR "TEACH ME" TIMERS; DISPENSE BUTTONS

PROGRAMMING FOR AUTOMATIC DISPENSE	PROGRAMMING FOR MANUAL DISPENSE
1. Press and Hold STOP [red] Button with one hand. 2. Press and Hold DISPENSE [green] Button with other hand. 3. Release STOP [red] Button only. 4. Release DISPENSE [green] Button. 5. Press and Release DISPENSE [green] Button to start time. Product begins dispensing. 6. When it reaches the desired level in the cup, Press and Release DISPENSE [green] Button to stop time. Product stops dispensing. 7. DISPENSE Button can be jogged to top off cup. 8. Press and Release STOP [red] button, to lock in total dispense time. 9. Repeat steps 1 to 8 for each Dispense Button.	1. PRESS AND HOLD STOP [red] BUTTON WITH ONE HAND. 2. PRESS AND HOLD DISPENSE [green] BUTTON WITH OTHER HAND. 3. RELEASE STOP [red] BUTTON. 4. RELEASE DISPENSE [green] BUTTON. 5. PRESS AND RELEASE STOP [red] BOTTON.

The Total Time The Water Is Running Is Accumulated And Saved Into Memory. For Normal Operation, Press and Release Dispense Button.

The Timers Have Been Factory Preset for 6 oz. Cups for Coffee; For 8 oz. Cups for Soup and Cappuccino.

To Change To Larger Or Smaller Cup Sizes [Volumes] Repeat Steps 1 To 8 Above.

## TO CHECK VOLUME AND GRAM THROW DISPENSED (RATIO):

1. Remove the product guide from the hopper and position a receptacle under the hopper nozzle to catch the gram throw of product. Also place a measuring cup under extension tube to catch the water dispensed.
2. Push the dispense button and check the amount of product dispensed, amount of water dispensed, and time [use stop watch] to dispense that water.
3. The amount of water dispensed in the measuring cup divided by the amount of time to dispense that water is the Water Flow Rate from Dispense Valve.

**FOR CAPPUCCINO:** The machine is factory adjusted to dispense 4-4.5 gr./sec. per OZ. Cup. [32 grams Product per 8 oz. cup]  
The recommended throw is 28-32 grams per 8 oz. cup for Cappuccino, with 80% fill.

**FOR COFFEE:** The machine is factory adjusted to dispense 0.3 gr./sec per OZ. Cup. [1.5 grams of coffee product per 5 oz. of liquid (in a 6 oz. cup)].  
The recommended throw is 1.5 to 1.8 grams per 6 oz. cup of Coffee, with 80% fill.

**FOR SOUP:** The machine is factory preset to specified customer requirements, because the gram throw for each soup flavor and type varies considerably with the consistency of each product. Adjustments can be made by the customer, as shown above.

*For customer specified/special settings see inserts I, II, III, etc.*

# GB3P (POUROVER) PARTS IDENTIFICATION

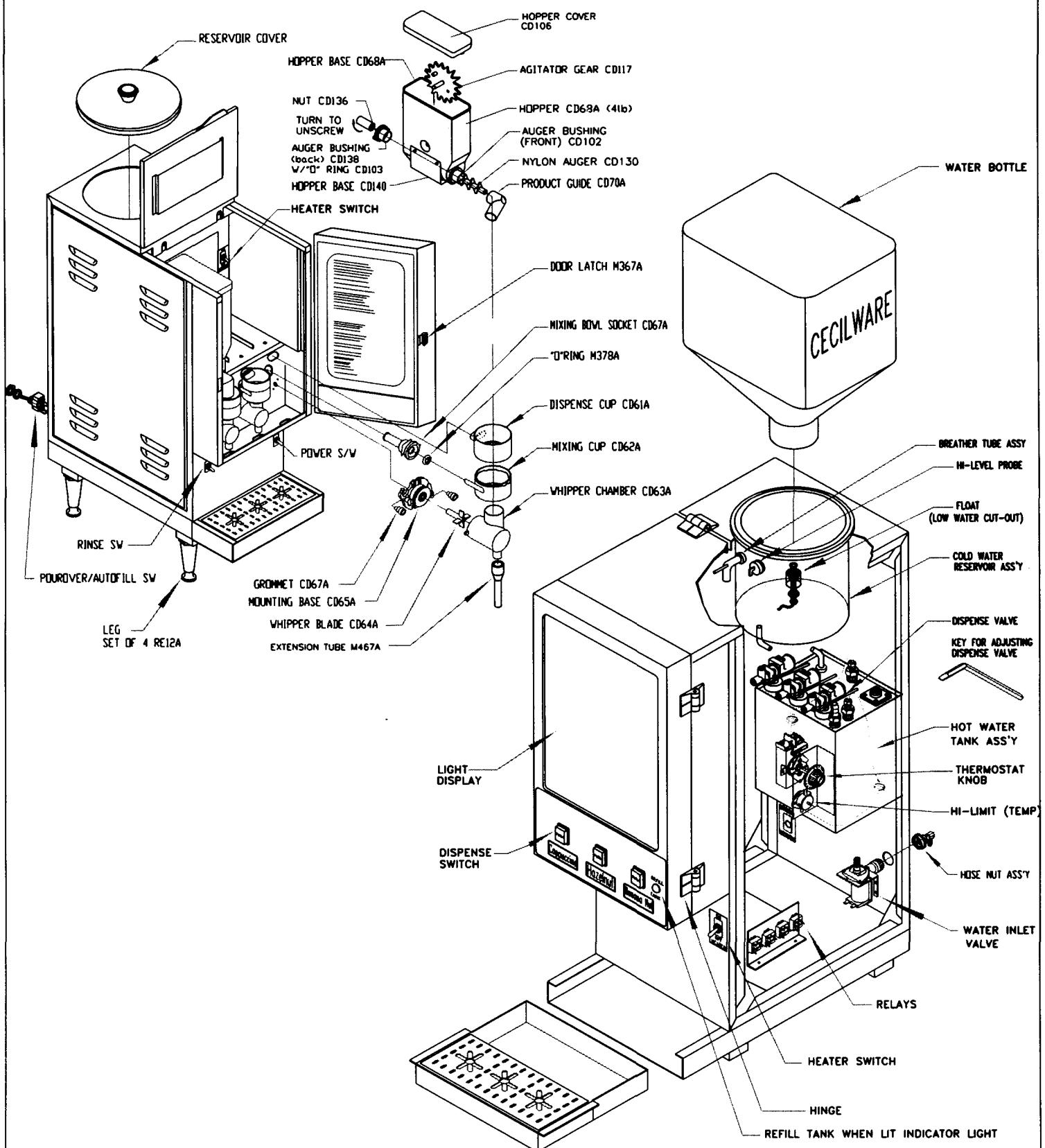


Illustration 1

## DESCRIPTION AND LOCATION OF COMPONENTS GB3P (POUROVER)

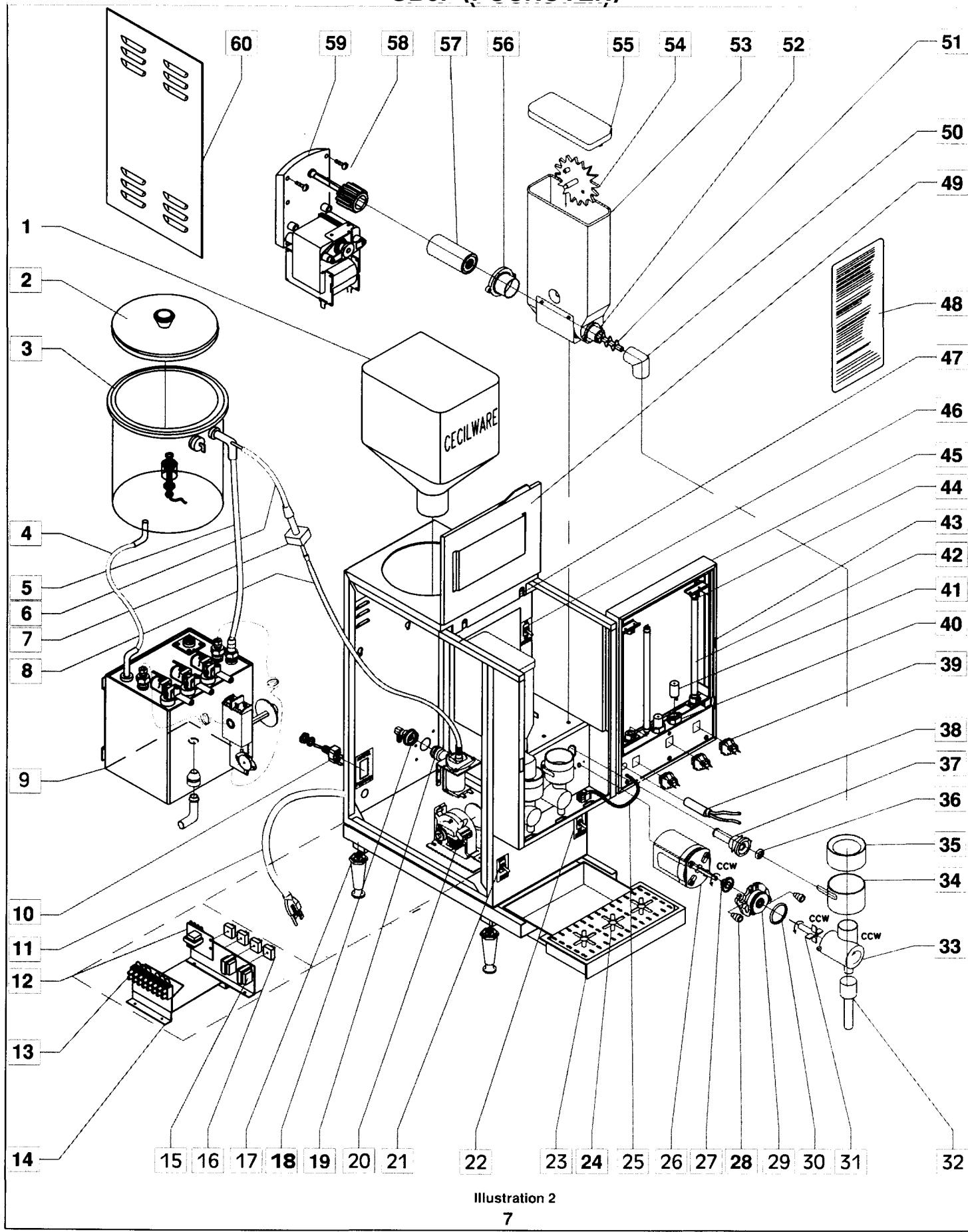
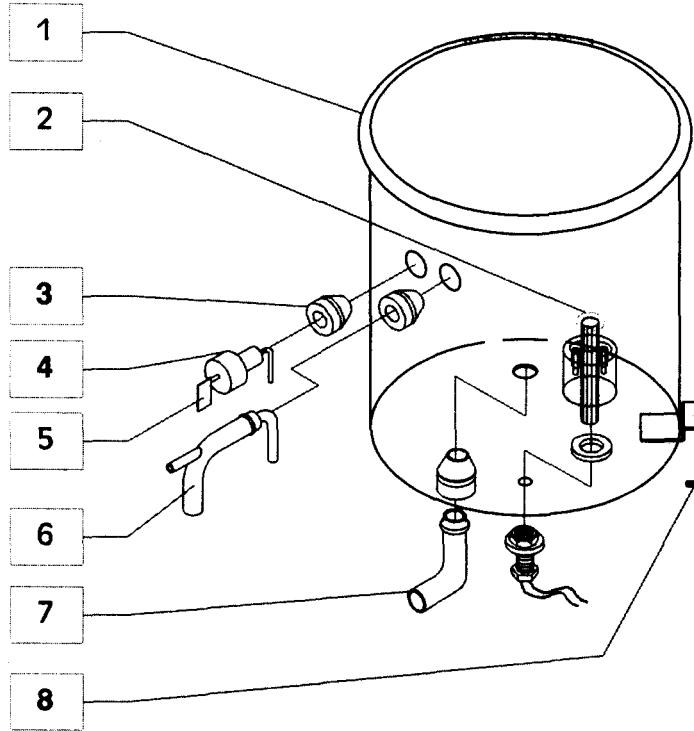


Illustration 2

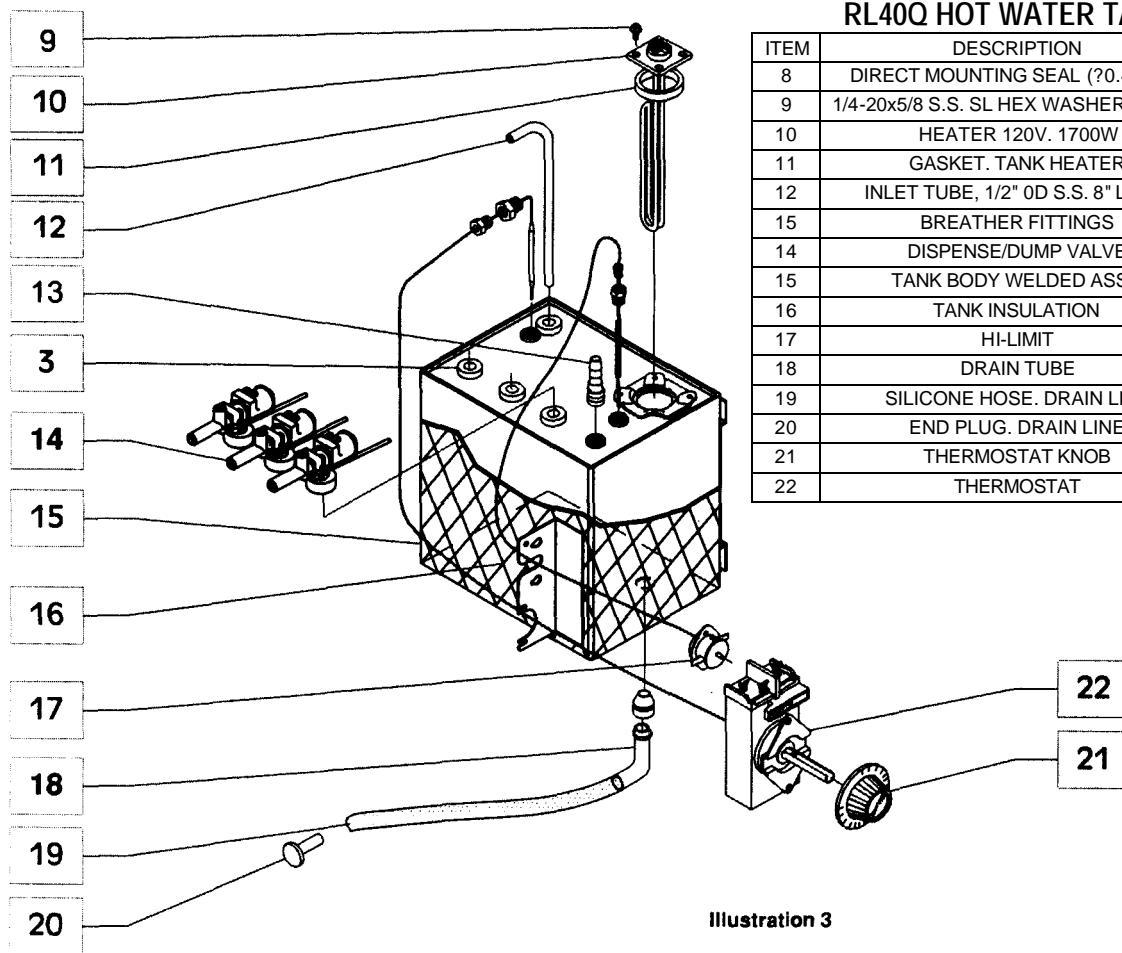
ITEM	DESCRIPTION	GB1P	GB2P	GB3P
1	WATER BOTTLE 3 gal / OR 6 gal	M518A /M519A	M518A /M519A	M518A/M519A
2	RESERVOIR ICOVER	97128	97128	97128
3	RESERVOIR ASSY	01740	Q174Q	01740
4	SILICONE HOSE - RESERVOIR TO TANK	M540A	M540A	M540A
5	SILICONE HOSE - BREATHER TUBE TO BREATHER TUBE	M541A	M541A	M541A
6	SILICONE HOSE - HOSE BARB TO RESERVOIR	M542A	M542A	M542A
7	HOSE BARB,REOUCHER	K534A	K534A	K534A
8	SILICONE HOSE - WATER INLET VALVE TO HOSE BARB	M543A	M543A	M543A
9	TANK WELDMENT ASS'Y, (for 1 Heater) (HOT WATER)	?	?	RL40H
10	SWITCH, WATER SELECTION - POUROVER/AUTOFILL	L069A	L069A	L069A
11	POWER/ ELECTRICAL CORO	C035A	C035A	C035A
12	WATER LEVEL SENSOR (CCA)	L398A	L398A	L398A
13	TERMINAL BLOCK 120V f OR 240V	B117A/B116A	B117A/B116A	B117A/B116A
14	BRACKET, TERMINAL BRACKET	RE18A	RE18A	RE18A
15	BALLAST	CE221	CE221	CE221
16	RELAY, (NORMALLY OPEN) OR /RELAY, (NORMALLY OPEN, NORMALLY CLOSED) TIMER 120V-OPTIONAL	B129A (1)/B138A (1) 58017	B129A(2)/B138A (1) 58017	B129A(3)/B138A (1) 58017
17	LEGS (SET OF 4)	M172A	M172A	M172A
18	HOSE NUT ASS'Y	K178A	K178A	K178A
19	WATER INLET VALVE	L462A	L462A	L462A
20	BLOWER ORYER MOUNTING CLIP (VENT. MOTOR) BLOWER CUP ELBOW INSERT BLOWER DUCT HOSE 16" x (1 " DIA)	CD56A RA67A CD57A CD 108 C0107	CD56A RA67A CD57A CD108 C0107	CD56A RA67A C057A CD108 C0107
21	POWER SWITCH (120V) OR f (120/240V)	L069A / L299A	L069A / L299A	L069A/L299A
22	RINSE SWITCH	L446A	L446A	L446A
23	HEATER SWITCH, 30ASPST (120V) OR;  120/240V)	L069A / L299A	L069A /1299A	L069A /L299A
24	HEATER INDICATOR LIGHT (amber)	C002A	C002A	C002A
25	DRIP TRAY PAN metal	R111A	R111A	R112A
26	DRIP TRAY GRILL	R123A	R118A	R119A
27	DOOR HARNESS ASSY	CF19A	CF19A	CF19A
28	WHIPPER MOTOR short shaft	CD75A	C075A	CD75A
29	SLINGER DISC	CD 126	C0126	CD 126
30	CHAMBER MOUNTING GROMMET	CD66A	CD66A	CD66A
31	CHAMBER MOUNT	CD65A	CD65A	CD65A
32	"0" RING #125 (used w/ grommet)	M379A	M379A	M379A
33	WHIP BLADE	CD64A	CD64A	CD64A
34	EXTENSION TUBE	M467A	M467A	M467A
35	WHIP CHAMBER	CD63A	CD63A	CD63A
36	MIXING CHAMBER	CD62A	CD62A	CD62A
37	DISPENSE CUP	CD61A	CD61A	CD61A
38	"0" RING WHO (used w / socket CD67A)	M378A	M378A	M378A
39	MIXING BOWL SOCKET	CD67A	CD67A	CD67A
40	READY DISPENSER INDICATOR LIGHT (green)	C072A	C072A	C072A
41	POWER INOICATOR LIGHT (red)	C165A	C165A	C165A
42	OISPENSE BUTTON / SWITCH	L455A	L455A	L455A
43	STARTER BASE (for lamp inside door)	B128A	B128A	B128A
44	STARTER, TYPE FS - 5, 5-6-8 WATT	L396A	L396A	L396A
45	BULB, TYPE F8T5/CW	CE76A	CE76A	CE76A
46	DDOR LATCH	M367A	M367A	M367A
47	LAMP HOLOER	CE220	CE220	CE220
48	DOOR WELDMENT ASSEMBLY, less components	RD030	RD03Q	RD02H
49	TOP COVER! LID HINGE	P402A	P402A	P402A
50	MAINTANANCE INSTRUCTIONS	N978A	N978A	N978A
51	TOP COVER/LID, FRONT	RC96A	RC96A	RC80A
52	PRODUCT GUIDE	C070A	CD70A	CD70A
53	NYLON AUGER	C0130	CD130	C0130
54	AUGER BUSHING, FRONT	C0102	CD102	CD102
55	HOPPER ASS'Y	CD68A	CD68A	CD68A
56	AGITATOR GEAR	CD117	CD117	CD117
57	HOPPER COVER	CD106	CD106	CD106
58	AUGER BUSHING, BACK	CD138	C0138	CD138
59	NUT (FLANGE)	CD136	CD136	CD136
60	SCREW, FOR AUGER MOTOR	P443A	P443A	P443A
61	AUGER MOTOR (90 RPM)	CD 150	CD 150	CD 150
62	SIDE PANELS	RH91A	RH91A	RH91A

**PARTS IDENTIFICATION LIST GB3P (POUROVER) RESERVOIR  
AND TANK ASSEMBLY**



**Q174Q RESERVOIR ASSEMBLY**

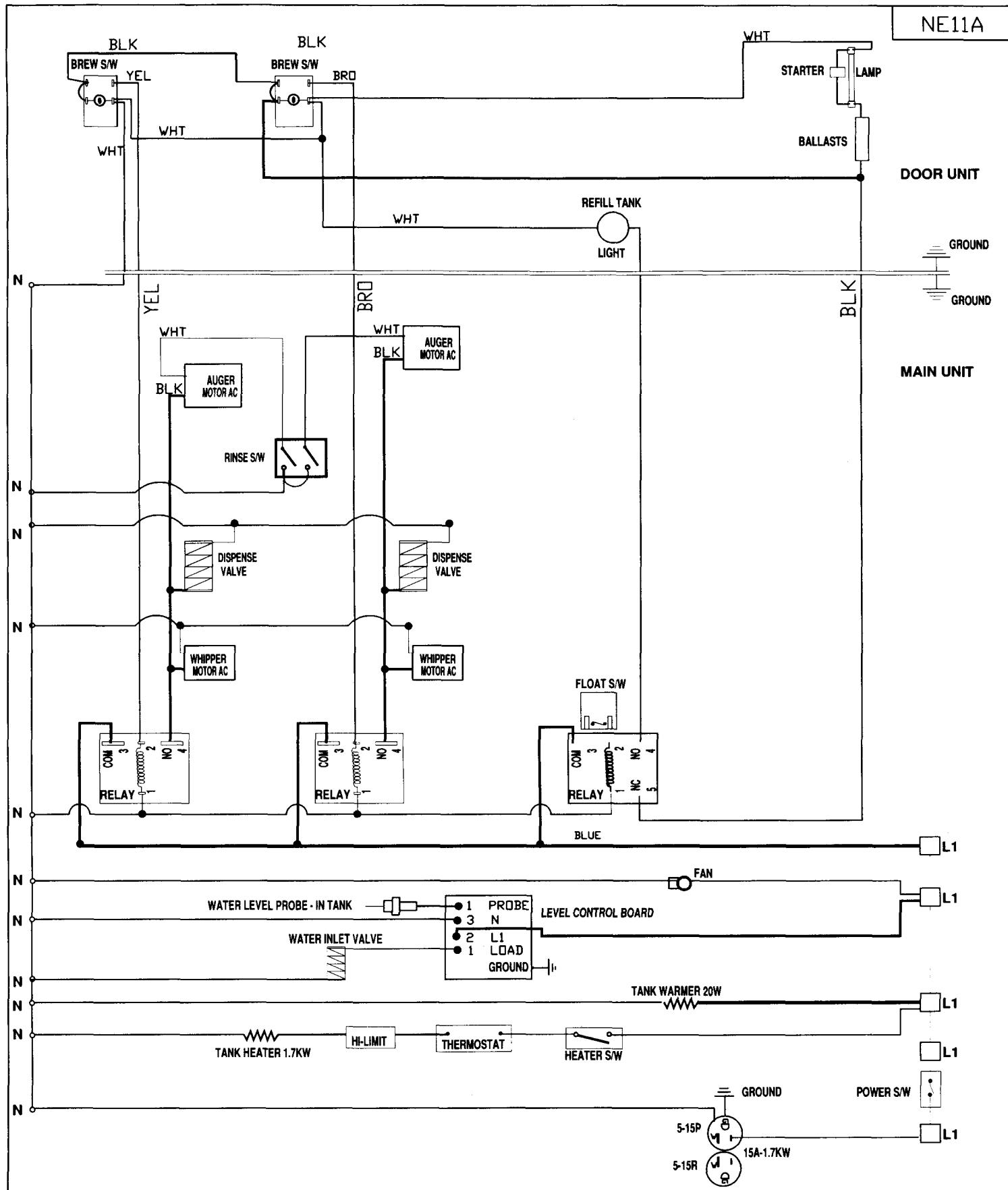
ITEM	DESCRIPTION	PART NO	QTY
1	P.O-LINE TANK(CB3M/ICAP)	Q174A	1
2	FLOAT SWITCH 70-V-A	L499A	1
3	DIRECT MOUNTING SEAL (?0.466 ID)	H46IA	3
4	LEVEL CONTROL PROBE SEAL	K402A	1
5	LEVEL CONTROL PROBE	P410A	1
6	ELBOV ASS'Y.	K5ZSQ	1
7	1/2" OD S.S. 90 ELBOW	K525A	1
8	UPPER TANK MOUNTING BRACKET	R171C	1



**RL40Q HOT WATER TANK ASSEMBLY**

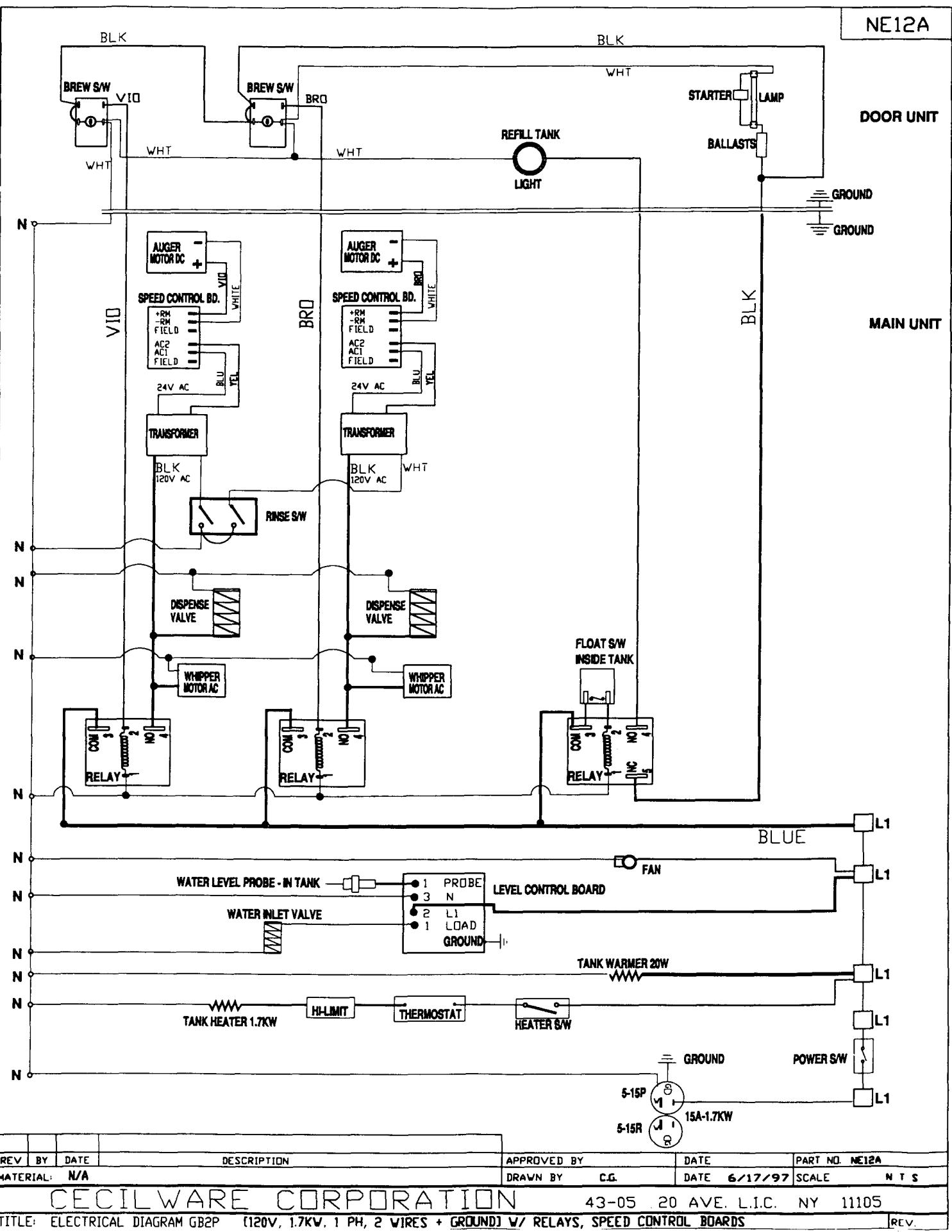
ITEM	DESCRIPTION	PART NO	OTY
8	DIRECT MOUNTING SEAL (?0.466 ID)	H46IA	5
9	1/4-20x5/8 S.S. SL HEX WASHER HD SCR	P446A	4
10	HEATER 120V. 1700W	G267A	1
11	GASKET. TANK HEATER	M018A	1
12	INLET TUBE, 1/2" OD S.S. 8" LONG	K537A	1
15	BREATHER FITTINGS	K492A	1
14	DISPENSE/DUMP VALVE	L467A	3
15	TANK BODY WELDED ASS'Y	RK54Q	1
16	TANK INSULATION	M534A	1
17	HI-LIMIT	L269A	1
18	DRAIN TUBE	K525A	1
19	SILICONE HOSE. DRAIN LINE	MS45A	1
20	END PLUG. DRAIN LINE	M391A	1
21	THERMOSTAT KNOB	M008A	1
22	THERMOSTAT	L029A	1

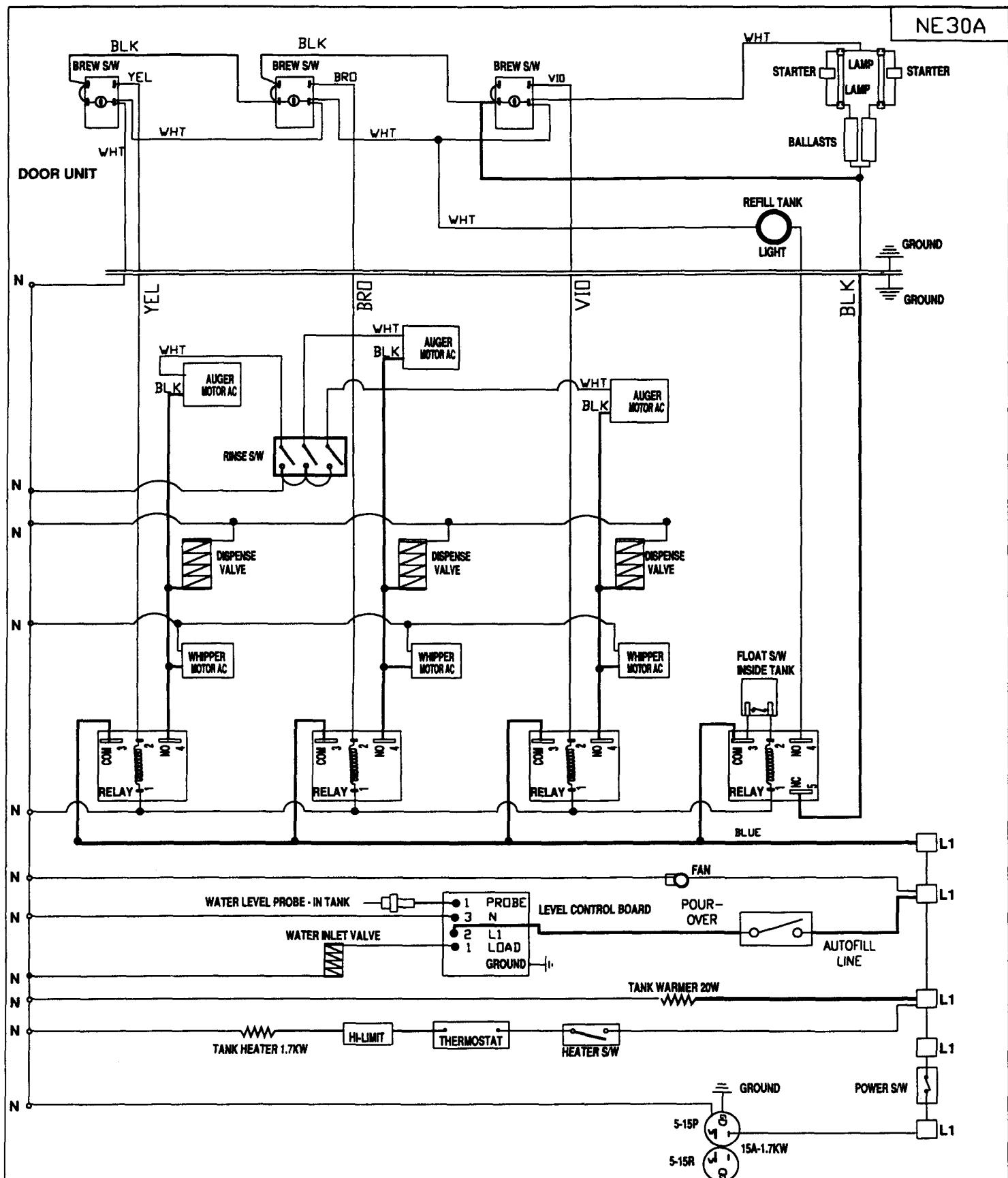
Illustration 3

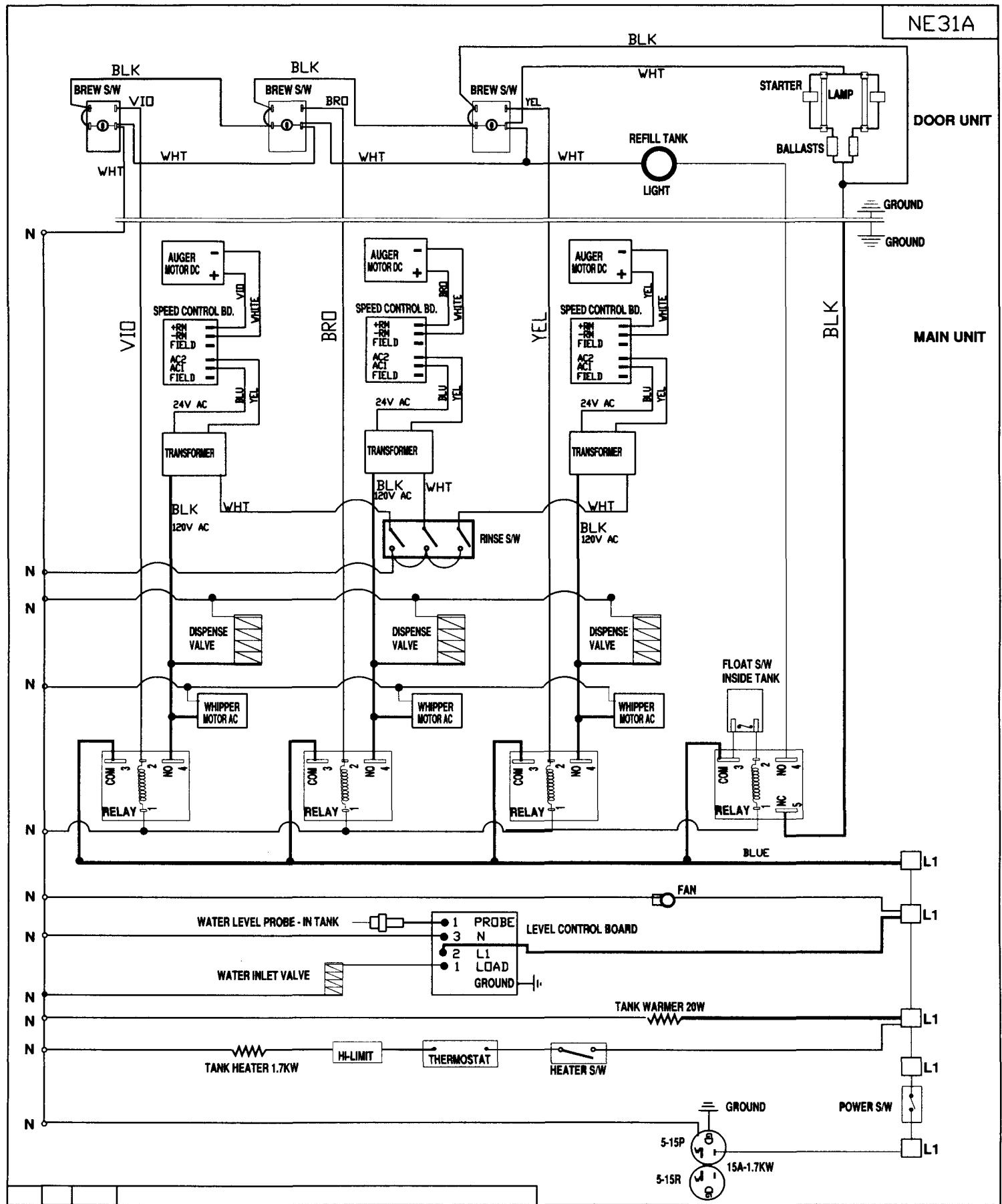


REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NELIA
MATERIAL: N/A				DRAWN BY C.G.	DATE 6/17/97	SCALE N T S
CECILWARE CORPORATION				43-05	20 AVE. L.I.C. NY	11105
TITLE: ELECTRICAL DIAGRAM GB2P 1120V, 1.7KW, 1 PH, 2 WIRES + GROUND1 W/RELAYS				REV.		

NE12A







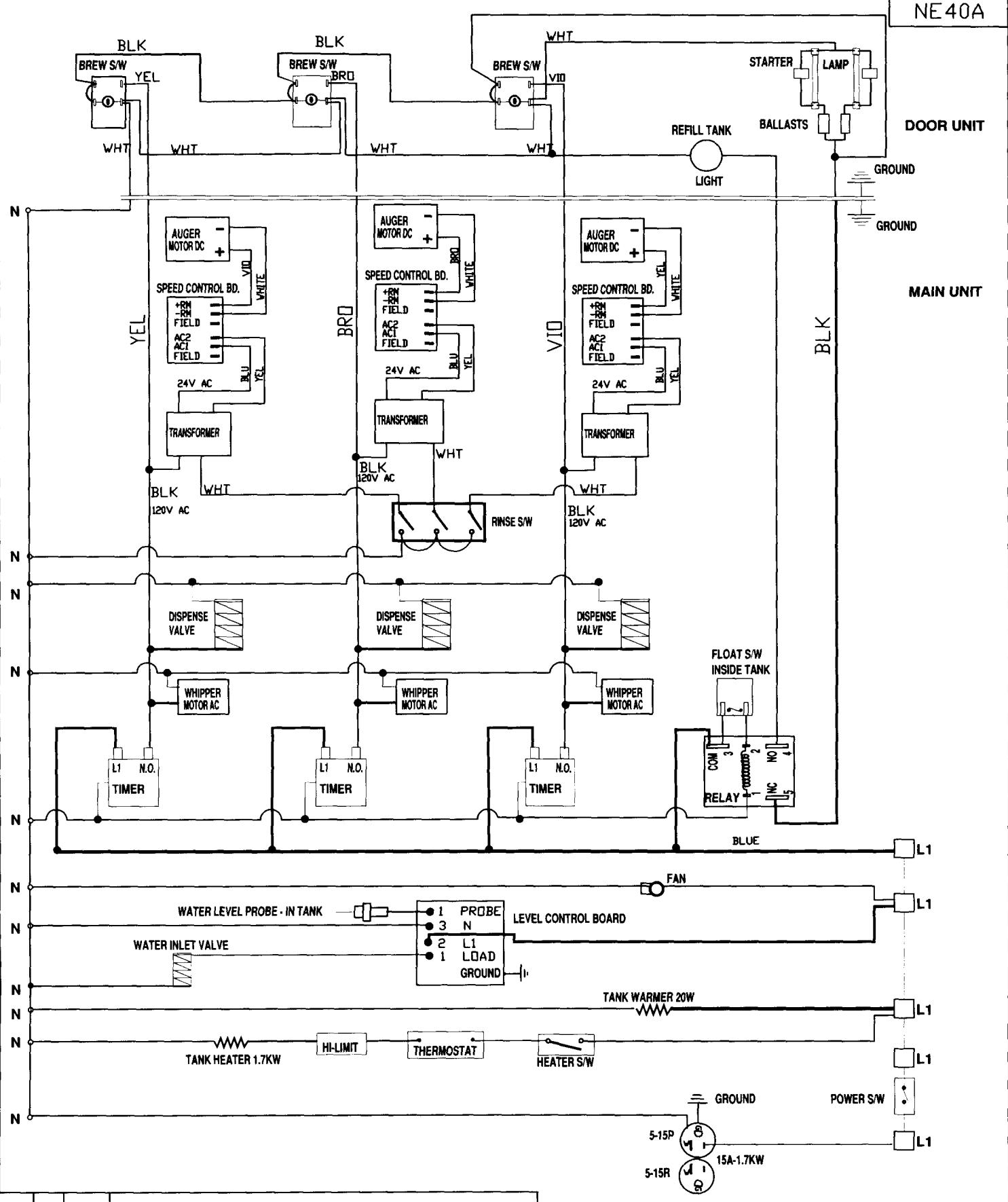
# CECIL WARE CORPORATION

43-05 20 AVE. L.I.C. NY 11105

**TITLE: ELECTRICAL DIAGRAM GB3P [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/ RELAYS, SPEED CONTROL BOARDS**

REV.

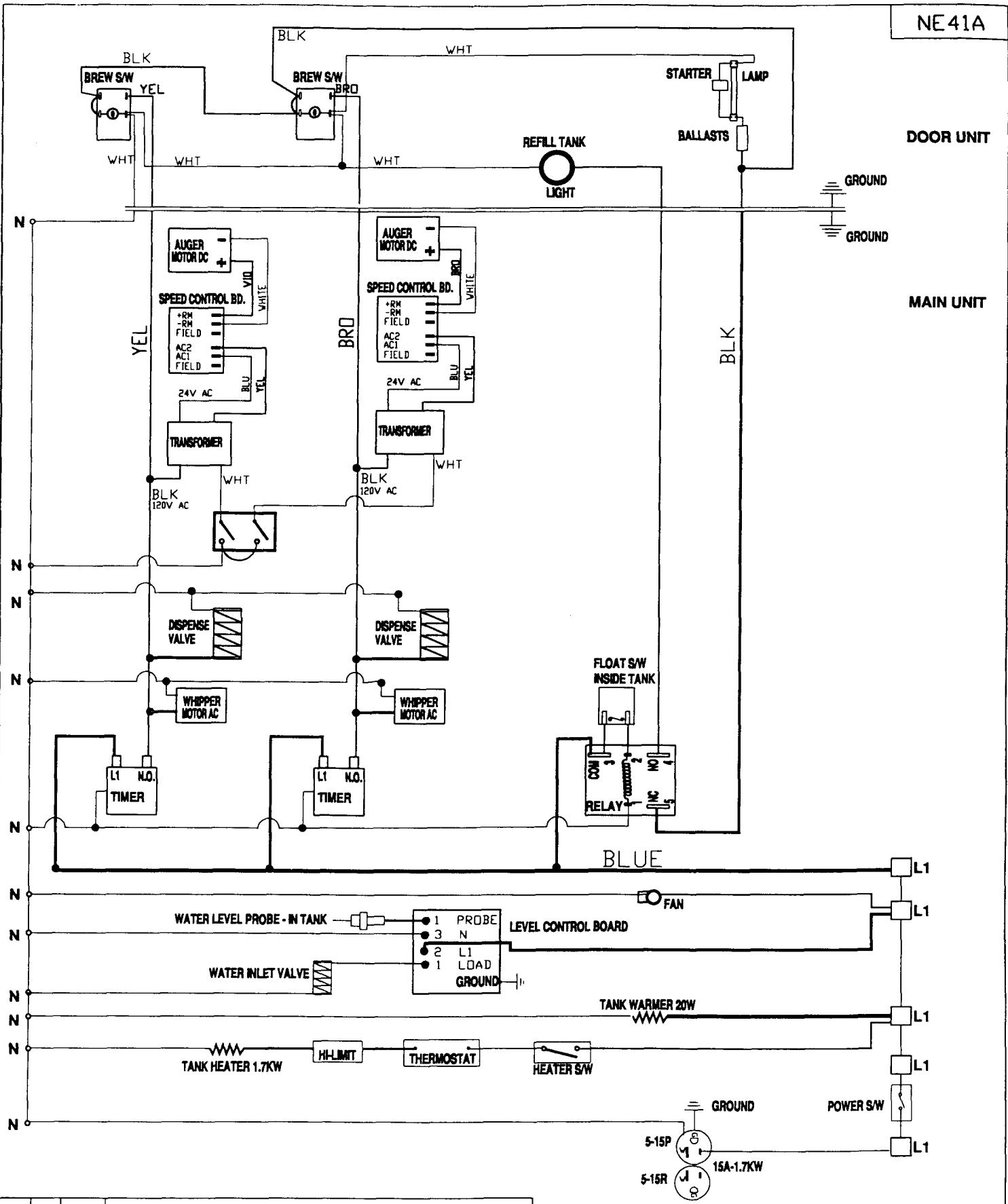
NE40A



REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE40A
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<b>CECILWARE CORPORATION</b>						
TITLE: ELECTRICAL DIAGRAM GB3P [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/ TIMERS						

REV.

NE41A



REV	BY	DATE	DESCRIPTION
MATERIAL:	N/A		

APPROVED BY \_\_\_\_\_ DATE \_\_\_\_\_ PART NO. NE41A  
 DRAWN BY C.G. DATE 6/17/97 SCALE N TS

CECILWARE CORPORATION 43-05 20 AVE. L.I.C. NY 11105  
 TITLE: ELECTRICAL DIAGRAM GB2P (120V, 1.7kW, 1 PH, 2 WIRES + GROUND) W/ TIMERS

REV.